

Beverage Standards Association Level 2 Barista Skills VRQ Course (9453-07)

A VRQ is a 'Foundation' and the qualification involves both classroom-based learning as well as the craft skills required for a Professional Barista. A 'Level 2' qualification indicates an introductory level knowledge and further advanced skills can be learnt in further training.

A 20-hour seminar, for the experienced Barista with the main objectives are to introduce the Barista to the speciality world and expand their knowledge in coffee, as well as in tea and cocoa.

Distinct emphasis is given to the botanical and tasting analysis of the above three products. On a practical level the emphasis is given to the alternative forms of filter coffee extraction (Cold brew, V60, Aeropress etc), creating Latte art and different recipes for smoothies.

As well, focus is given to information regarding the safety and hygiene of the Barista's work along with information about the correct customer service, complaint management and emphasis on consumer behaviour.

DAY 1

9.30 am Welcome

10.00 - 12.00am Speciality Coffee including Botanics, Arabica sub varieties and Cupping

12.00-12.15pm Break

12.15-13.30pm Coffee Roasting

13.30-15.30pm Tea - which includes an Introduction to the tea of China, Japan, India, Ceylon. There will also be tea cupping to understand the taste profiles of the beverage.

DAY 2

9.30-12.30am Coffee - which includes degassing, Brewing Theory alongside Brewing Practice which covers a wide range of methods including V60, Aeropress, Clever and Syphon.

12.30-12.45pm Break

12.45-15.30pm Latte Art

DAY 3

9.30-10.30am Water theory

10.30-11.30am Foaming milk theory and practice

11.30-11.45am Break

11.45-12.45pm Cocoa Introduction including knowledge on the growing areas around the World, production, harvesting and the finished goods. A tasting of hot chocolate will also be undertaken.

12.45-13.45pm Smoothies

13.45-15.30pm Customer Service/Safety and Hygiene

DAY 4

9.30-11.00am Examination practice

11.00-11.15am Break

11.30-13.00pm Theoretical Assessment

13.00-15.30pm Practical Assessment